

**Claims**

1. A method for the enzymatic production of emulsifiers containing mono- and diacylglycerides, characterized in that
  - 5 a) a mixture of a phospholipid component and a triacylglyceride component is charged,
  - b) an amount of an aqueous solution containing (phospho)lipase is added to the mixture from method step a) such that the water content of the mixture is between 3 and 15% by weight, subsequently,
  - 10 c) the mixture obtained from method step b) is reacted at temperatures between 20°C and 80°C for a period of at least 2 hours, and finally
  - d) the mixture is dried after the end of the reaction.
- 20 2. The method as claimed in claim 1, characterized in that, as phospholipid component, use is made of a lecithin, preferably crude lecithin, and particularly preferably a crude soy lecithin.
- 25 3. The method as claimed in either claim 1 or 2, characterized in that, as triacylglyceride component, use is made of a vegetable and/or animal oil, preferably in refined form and/or at least partially hardened form.
- 30 4. The method as claimed in one of claims 1 to 3, characterized in that, in method step a), a mixture having a phospholipid component fraction between 10 and 80% by weight is charged.
- 35 5. The method as claimed in one of claims 1 to 4, characterized in that, in method step a) a mixture having a triacylglyceride component fraction

between 20 and 90% by weight is charged.

6. The method as claimed in one of claims 1 to 5, characterized in that the mixture in method step a) is brought to a temperature between 35°C and 60°C.
7. The method as claimed in one of claims 1 to 6, characterized in that, in method step b), use is made of a lipase and/or phospholipase of microbial origin, preferably from candida and/or aspergillus.
8. The method as claimed in one of claims 1 to 7, characterized in that a (phospho)lipase amount of 0.05 to 10 mg/ml is used.
9. The method as claimed in one of claims 1 to 8, characterized in that, in method step c), a temperature between 40°C and 50°C is set.
10. The method as claimed in one of claims 1 to 9, characterized in that the reaction period in method step c) is between 5 and 20 hours, and particularly preferably between 8 and 12 hours.
11. The method as claimed in one of claims 1 to 10, characterized in that the drying step d) is carried out at temperatures between 60°C and 80°C, and particularly preferably in a vacuum.
12. The method as claimed in one of claims 1 to 11, characterized in that a mixture is obtained of lyssolecithin, mono- and diacylglycerides in preferred fractions between 3.0 and 75% by weight of lyssolecithin, 2.0 to 20% by weight of monoacylglycerides and 6.0 to 40% by weight of diacylglycerides.

13. The method as claimed in one of claims 1 to 11, characterized in that a mixture is obtained having a ratio of phospholipid component:mono- and

5 diacylglyceride component of 1:0.25 to 4.0.

14. The use of the mixture obtainable as claimed in one of claims 1 to 13 for producing emulsions and creams in the food sector, in particular in the

10 form of ice creams, margarines and bakery products, and in the cosmetics sector.